# Horseback Riding in Special Favor.

Growing Number of Women Equestrians in Central Park-Old and Young Finding Health and Pleasure in the Saddle-The Side Saddle and the Cross Saddle—Troops of Beginners.







Notalthstanding the many prophesies traced soon after the advent of the bicycle, and reiterated when the motor car

WITH THE RIDING SCHOOL

avette Boulevard and the network of bridle paths that intersect Central Park are daily thronged with riders, young and old, on all sorts of mounts and in every variety of costume. Jack Frost had little power to damp the arder of the enthusiasts, but the sunthine and the crisp air of early spring have brought out hundreds of others. The

books of the various riding academies

show an average increase in attendance

noisy possession of every highway

in the land, the passing of the saddle horse has not yet come. Riverside Drive, La-

of this season over last of 75 per cent. This is doubtless due to the fact that the benefits to be derived from the exercise are both hygenic and æsthetic. If walking is the best all 'round exercise, horseback riding is a close second, as it brings nto play nearly every muscle.

It likewise necessitates an erect carriage, a correct poise of the head and good, deep breathing, while the exhilaration it produces is most beneficial to the nerves. But it must not be forgotten that muscular training and accurate poise give birth to grace; that the absorption of plenty of good fresh oxygen tends to invest a sallow skin with the proper proportions of red and white, and that pleasurable excitement lends a becoming clearness and brightness to dull eyes, be they blue brown, black or gray.

Furthermore, a daily vigorous shaking ip in the saddle is supposed to be a never failing preventive of superfluous avoirdupois and an effective agent in the task of removing it. Many a portly and rubicund merchant, broker or brewer trots bravely and with conscientious cheerfulness five times around the reservoir before he eats his morning meal, and a few hours later the se figure the vouthful lines have departed toils with equal patience over the same road, her cheeks more than becomingly flushed, her plump shoulders held rigidly back, and her chest heaving convulsively from the unaccustomed task put upon her clogged up lungs. But in her eyes gleams the martyr's grit, and she joyfully hails each jolt as the harbinger of approaching sylphdom.

Her black cloth habit fits her like a glove, her hair is duly braided, turned up and beribboned and her smart derby most carefully adjusted. Her instructor, a small slight man in a fawn colored suit, with tamo'-shanter to match, informs her at intervals that she has nothing to fear from her horse, which is the gentlest in the stable; that her seat is excellent and that she really doesn't look large at all. There is no place, he adds, where a woman looks so well as on the back of a horse, and then he apologetically suggests that her hand should be a little lighter on the bridle rein and that she should not try to cling to the saddle, but should rise just a little with the motion of the horse.

It is perhaps more interesting to watch a bevy of children with cheeks aglow, eyes shining with excitement and much merry laughter, dash along on their ponies. The youngest of these is not more than 7, but he sits his horse like a cavalry Captain, holds his elbows well in, and the reins rather firmly, and is evidently fully alive to the seriousness of the occasion. In the party are several girls, ranging from 10 to 15. All of them wear sailor hats, divided skirts and ride astride.

A large proportion of girls under twenty have adopted this fashion of riding. There are, however, no indications that the custom will become genreally popular among women, as there is opposition to it on the grounds both of health and appearance, and many persons express doubt as to its superiority in point of safety over the old method.

On a bright Sunday morning there are numerious little family processions of and three or four children, who walk their horses sedately along the narrow paths under the interlacing trees and urge them to a brisk canter as they come out on the reservoir road, which is by common consent the scene of all racing and other con-

The canter, which has been superseded tor several seasons by the fashionable trot, has again come into favor, and it is considered particularly smart to have one's horse display several gaits. One blond young woman, in a gray riding habit and big rough straw sailor hat of the same color, put her mount through his paces to the number of seven, much to the delight not only of the pedestrian spectators, but also of her half dozen companions.

That is, she apparently did; but she remarked in a woebegone tone to the instrucfors, who reached her side and beamed approvingly, as she reined up under a stately am, "Oh, don't praise me! He did it all of his own accord, and now he's balking. I didn't intend to stop at all."

The instructor inconsiderately laughed, but she was spared any further humiliation, for the horse, who seemed to be kindly disposed, immediately became tractable again and proceeded soberly on his way.

While very many of the women and girls who ride in the park are evidently pupils of some academy and are attended by instructors, those who are sufficiently expert to be accompanied merely by a friend of their own or the other sex or followed





THE BEGINNING OF A GRACEFUL FUTURE

doubtless directly traceable to feminine vanity, which will not permit a woman to appear on a public road until she has mastered the details of correct form.

The men don't care, especially that contingent whose recreation hours are limited there in the parade may be seen an army man who never budges from his saddle and whose horse travels with a beautiful circus canter, also an occasional man of fashion attired in the latest thing in riding togs, who has trained his horse to the extreme of the English trot. There are, too, plenty of boys who go by on a quick gallop without thinking or caring how they look, and consequently look very well. But there are-

Fat men in frock coats bounce helplessly up and down whenever their horses abandon a walk, and when the agony becomes unendurable cling desperately to the necks of their faithful steeds; gloveless young men in business suits and slouch hats amble merrily along on all 'round livery horses, with every form of gait save those recognized in polite society; there are small men on big horses, tall men on ponies, red faced men with blue suits, pink shirts and green neckties; in a word, all sorts and conditions of men. They are out for

If women would take the same point of view and consider their health before their habits, and forego the luxury of an expensive mount and a fashionable instructor, they would find the green glades and the broad highways opening new delights to them at a very moderate cost.

THE BARBER'S OWN HAIRCUT.

He May Get It in His Own Shop or He May Go to Another as a Customer.

The customer sitting in the chair, with the barber trimming his locks, wondered what the barber did when he wanted a hair

"I do just what you do," said the barber; "I go to a barber shop and get it cut. Some barbers do that, and then some get their hair cut by a fellow barber in the shop in which they work. Getting it cut by another barber in your own shop might seem the most natural thing to do, and then equestrians, consisting of father, mother you cut the other fellow's hair in return when it needs cutting; but that isn't the most comfortable way, and it isn't the best

way for the shop. "You see, it takes two men off the chairs. to begin with, the man who is getting his hair cut and the man who is cutting it, and that's bad, because you don't know how many customers may come in; and if customers do come in that may make it uncomfortable for the barbers in the chair.

"Once when I was getting my hair cut in my own shop customers flocked in when work on my head was about half done, of course I had to get busy on them; and they kept coming steadily from that on, and so I stood and worked all day with my own hair trimmed on one side and not on the other.

man can shave himself and a man can trim his own beard if he wants to, ugh no man cambegin to do that as well a barber can do it for him, but no man can cut his own hair, and so we all have to get our hair cut, and to look well a man ought to get his hair and beard trimmed every two weeks; and every two weeks regularly I go out to another shop and get my hair cut and get fixed up, and I go al-

ways to the same shop.
"You've been coming here and sitting in my chair for four years. I've been going to the shop I go to and getting my hair cut by the same barber for six years. Once every two weeks I get around there and get my hair cut and a shave, and usually

shampoo "You see, I'm standing here all day and cutday after day shaving other people and cut-ting their hair, and it's a sort of a change and a relief and a comfort generally to sit in a chair once in a while and somebody to do this work for me, and I go about this in the most comfortable way; fact, the women devotees of the sport who frequent the park put up, on the whole, a better front than do the men. This is

# MEDALS AS WEDDING GIFTS.

A NOVELTY FROM PARIS WHICH FINDS FAVOR HERE.

Made in Silver With Classical Figures on One Side and the Names of the Married Couple on the Other -Can Be Had With Engraved Portraits-Favorite Designs.

Easter weddings have this year an element of novelty so far as the presents are concerned, which the talent of a French medallist now in this country has made possible. The wedding medal has just been put on the market by a firm of Fifth avenue jewellers, and at many of the spring marriages there has been seen such a gift on the table of presents. It is usually given by the bridegroom to the bride or by the bride to her husband, although it may be presented by any friend or relative in lieu of an ordinary gift.

These marriage medals are made of silver one side is a pair of figures draped in classical fashion, and on the other is a wreath of laurel bearing the words "Souvenir de Marriage," and after that are the names of the contracting parties, with the date and words "Prosperité" and "Bonheur." The silver is frosted and the workmanship medallions exquisitely fine.

E. J. Roiné, the sculptor who makes them,

not have to wait long for recognition. His works cover a much larger field than these medals. He makes portraits on silver in bas relief that range in size from a quarter to a panel a foot long.

Some of his allegorical bas reliefs have been acquired for the Luxembourg by the French Government, while others have been and to exhibitions in Italy and Government.

sent to exhibitions in Italy and Germany and then bought for the public museums in those countries. The artist had the rare compliment of having some of his reliefs bought for the Royal Museum in Berlin. thers were bought outright and are reproduced only by the Barbedienne dries. One of the most beautiful o is a figure of the Virgin and the Child called "Divine Love." The medals for weddings, owever, are the most popular specimens work that have been put on the

WOODSMEN COME TO TOWN Sign of Spring in Maine-Recent Changes

in Character of Workmen.

The ice is leaving the Penobscot, the ships and sailors will soon return, and the woodsmen, clad in flaming sweaters and are about two inches in diameter. On and woollen leggings, are swarming into town, so that Bangor, says the News, feels sure that spring has come. When the woodsmen "come down" Bangor sees one of her busy and lively seasons, for they all have money, and they are all bent upon putting their wealth into immediate circulation; in fact, 2,500 woodsmen are of more benefit to general business than would be twice that number of summer tourists



SAMPLE OF THE MEDALS WHICH ARE THE LATEST NOVELTY AT WED

mint in Paris, and many of his pieces have been bought by the French Government after they were exhibited. He has just begun to manufacture these medals for this country, although they have for some time past been sold in Paris.

Some of them may have the portraits of the husband and wife in relief on the reverse side in place of the two figures, although this process involves, of course, more expense, since such a medal must be made to order while the others are always to be had. M. Roiné makes a specialty of portrait medallions of any size, and they are remarkable for their finish and faithfulness even when made on very small medals.

In addition to these marriage medals he will soon put on the market engagement medals, which are to commemorate the engagement just as the others do the marriage. They are also of silver and have on one side a man and woman. On the reverse, surrounded by a half wreath which is composed of two trutle doves nesting in a wreath of laurel, is a space for the names of the betrothed. These medals have not vet been put on the market as M. Roiné is just now too busy supplying the demand for the marriage medals. April is the month for marriages and there will be time to prepare the others for the market during

the summer months. The fine workmanship of the medals puts them in a class with works of art. M. Roine's work immediately attracted ... attention among numismatiets and he did

was for some years connected with the | from the forests the men who have been from the forests the men who have been swinging axes and driving teams all winter. Times have changed greatly on the Penobsoot in the last thirty years. The lumbermen of this day are different in many respects from the old timers, their ranks including many New Brunswickers and Nova Scotians; they wear few red shirts now and are not such a jolly lot as those who used to enlive Exchange street in the old days, but in their general aspect they are the same as their predecessors, and are the same as their predecessors, and their advent gives a decided impetus to business and gayety. The man who hires out to chop logs in the Maine woods needs to have strength, a first class appetite and a happy disregard of the refinements and conveniences of life. None but a strong man can hold his own in a logging crew and meet the requirements of the boss, and no person of refined sensibilities could be happy in the social and sanitary conditions that prevail in those extablishments. prevail in those establishments.

The man who goes into the woods at wages ranging from \$25 to \$35 a month takes a job, as a rule, because he cannot get anything better—often because he cannot get anything else. Years ago most of the Penobscot logs were cut by Bangor men and residents of other towns along the river-men of family, who were among the most respectable of the laboring classes and most of whom brought their wages, or at least a part of the money, home for good uses. Nowadays the logging crews are made up largely of foreigners, including a great many men from the maritime provinces, few of whom are married or seem to know the value of the money they earn by long months of hard work in the deep woods. They go into the woods in November or December, some of them earlier, and begin to come out in March, the main body coming down to Bangor where all hands are paid off, in April.

## WHEN TRAVEL ABROAD IS HIGH

CLINGING TO THE "AMERICAN" HOTELS THE CAUSE.

There One Meets the Same Crowd of New Yorkers Who Patronize the Expensive Restaurants Here and Must Pay Same Prices-How to Live More Cheaply.

The exodus to Europe will this year be larger than it ever has been, according to present announcements from the steamship companies and there seems no lack of capital on the part of Americans to make ! the trip, although there are constant complaints that it costs more now than it ever

"The cost of travelling abroad has certainly increased," said a man who has gone over every summer for twenty years. But there are only certain hotels in which this difference is noticed. If an American goes to the fashionable hotels in London, Paris, Berlin or Rome he is going to pay exactly as much as he does at the St. Regis or the Waldorf, and he will see the same crowd of Americans in these hotels that he would find at Sherry's.

"Every spring there is a certain set of New Yorkers that goes to Europe. They all go to some one of the big hotels run by one of the hotel companies in the large European cities. The result is that you find this crowd first at Rome, later in Paris and afterward in London for the season. They are meeting practically the same persons there that they met in New York all winter, are doing the same things and are spending just as much as they did at the restaurants they used to meet in here.

"The utmost variety that it offers to present their old friends under somewhat different conditions, although even they are not so very different. The restaurants are very much alike and the hotels have the characteristics of the smart. expensive hostelry the world over. They are like all the others in charging very high prices for everything they offer. "The American who wants to travel in

Europe, not spend a small fortune, and see something more than the same way of living that he will daily find in New York avoids these company hotels and goes to some place more characteristic of the coun try and certain to be much cheaper. Take for instance my experience in Rome last winter. I did not stop at the smart hotel which is one of a chain stretching through Europe and conducted by the same com-pany. I went to board in an Italian hotel, and the best in Rome. There I got reasonable pension rates and excellent rooms and food. I knew enough to say that I wanted to stop there on the pension plan whatever the length of my stay might be That arrangemet in Italy makes so much difference in the rates that one may pay fo the pleasure of going out occasionally

to dinner elsewhere.
"That was what we did in Rome. the smart hotel, patronized by the rich, we dined occasionally, and felt that we had got into a transplanted Sherry's, so familiar was the look of the tables. These hotels are patronized almost exclusively by Americans, although some English people are occasion ally among them A foreigner has to be very rich, however, to spend money merely for the sake of being at the most expensive

hotel in the city.

"It has been my experience that the increase in the expense of foreign travel is to be found principally in such establishments, and that for mere comfort there has been no such increase. Americans who live abroad say that the cost of everything has gone up greatly during the last few years, but for the traveller this will not be noticed outside

the expensive hotels."

A New Yorker who spent six weeks last year in Paris in one of the hotels which are chiefly frequented by Americans regretted that he had never had the time to go to the Louvre and see the galleries, because he was so constantly invited out to luncheon and dinners that he had very little time for any-

thing else.
"That is what so many New Yorkers do when they go abroad now," said this same

themselves to see what such places as London and Paris have to offer. It is of course absurd to excuse themselves on the ground that they have seen them all before. That means they probably went to the museums as children. They never go back and the European journey to them means and the European journey to them means no more than a transfer to new restaurants and new hotels from those they are in the habit of frequenting in New York. "It is this demand that has brought these high priced places into fashion. They are certainly not instructive to visitors

this country, who can see nothing that New York does not offer in the same line. The traveller who cannot afford them loses nothing and the fact that they are expensive does not necessarily make travel abroad cost any more. There may be some increase in the cost of hotels, but it is not great, and there will be little more noticed in the restaurants that are patronized by the local population. The expense of travel in Europe is never a part of the enjoyment of the things that Europe offers. It comes from trying to do just what one does in New York."

### CARE OF RODS AND LINES. This is the Time to Be Getting Them in Working Order.

All rods should have the greatest care be they of solid wood, split bamboo, or steel. Scrape the rough places carefully with the sharp edge of a piece of broken glass, then revarnish with good coach or piano varnish laid thinly on with a camel-

Examine carefully; that no crack or opening is seen in the bamboo and that the silk is not frayed or untied. If the latter, some fine red silk twist carefully wound will replace the frayed parts.

If the thin part of the tip shows weakness

extra ties can be wound over it, and if the guides are loose they should be retied; also the ferrules, if only slightly loose, should be taken out, reset and reglued Then true casting is made more sure.

Personally, says a writer in Outing, I think the plated or silver mountings are a mistake. I do not keep mine polished bright for the reason that the flash in the act of casting scares both trout and bass, especially on bright, sunny days when the water is low. The time is near. I hope, when makers will produce a rod with mountings of a sombre color.

In the proper care of lines one is apt to balk. It is too much trouble to unwind and dry every time one returns from a hard day's fishing, and the most we do is to rewind parts to test if any kinks are there A silk unvarnished line is the worst to kink so that it is always advisable after the season is over to take the lines from the reels and wind them on a large wheel.

A careful and prudent brother angler has devised a unique plan of winding his lines around a bicycle wheel after the tire been removed. Placing the bicycle ide down, he works the pedals and winds them through an oiled rag. This softens the lines and keeps them moist and pliable, as well as prevents cracking. I refer to the oiled trout and salmon lines. Plain silk or linen need only to be well dried before winding.

Even the best and most expensive lines

become weak and worthless through want of proper care and attention; it is impossiole to prevent mildew or rot, unless a line is put away for the winter in shipshape The sloven who throws his flies leaders and lines all in a heap, with the idea of arranging them on arrival at the river, finds himself very miserable and ill tempered, especially when in the company of friends who are kept waiting till his

Women often possessed two headdresses, one for Sundays and the other for weekdays. In cold or wet weather a hood was worn stiffened with paper and having two long ribbons, provided with golden hooks, to protect it against the wind. Above a low silk or satin bodice was worn an elaborately folded kerchief of tine lawn

an elaborately folded kerchief of fine lawn or eambric, which allowed only a little of the throat to be seen and which was fastened by a brooch or ribbon.

The bodice itself was usually a tight fitting faced one of white or blue satin. It is said that women of the lower classes frequently only took the trouble of unlacing this cuirasslike garment once a week! The tighter the enly took the trouble of unlacing this chirass-like garment once a week! The tighter the bodies the more elegant its wearer was con-sidered, and as a great number of petticoata were de rigueur, a small waist appeared even less than it actually was.

### DINING JUST TO SPEND MONEY.

NEW YORKERS FAVOR DISHES THAT COST THE MOST.

Much That Is True in the Charge, Says a Chef -Pompano Pive Days Out of Water Preferred to Fresh Bass-Tasteless

Asparagus New Costs \$1.50 a Portion. Do New Yorkers care more for the cost of what they eat than for its quality? That was the charge made by one of the correspondents of THE SUN, who says the average citizen of Manhattan goes to a restaurant to order the high priced meal and not the good one, and would rather have the costly food that is out of season than the good dishes which are at hand and in sea-

son but are not the highest priced. There are New Yorkers who order such a fish as pompano when there is good striped bass at hand, and this is enough to make one take some stock in the correspondent's accusation. Else why should a fish that is delicious in Florida but takes five days to come to New York be preferred over the

fresher bass? "I always think first of fish when I hear of ordering things that are imported or out of season," said the head waiter in the Fifth avenue restaurant, "because they suffer most by travel and time. I must say we have many customers who do order these things in winter. Yet there are always plenty of fish good enough for any dinner that are caught right out of the waters about New York. There is always striped and sea bass and weakfish and sinelts and cod that have been out of the water but a few hours before they go to the table.

few hours before they go to the table.

"That they will not be delicate enough need never trouble the guest in a first class restaurant. We have cooks whose duty it is to give, say, a fish like cod that many persons call coarse, a flavor that will make it piquant to more exacting tastes. I able to do that just as they are able guise what may not be palatable taste of such expensive fishes t so far. Such delicacies as oyster alweys ready in the winter and there are timbales of very appetizing nature that a good chef may prepare that will be just as good as a pompano that has travelled for

all other game are forbidden, one possible way of adding cost without excellence to the dinner is eliminated. There is no lack of good meat for the game course at all times. Spring turkey is already in market and although it may lack the racy flavor of game it is just now a dish for a king. Then game it is just now a dish for a king. game it is just now a dish for a king. Then there are guinea hens, squabs—which are better every year in flavor and in quantity—as well as the inevitable poussin or squab chicken, which is good when it is fat and compact and passable even when it is scrawny. This list ought to console any man for the loss of canvas backs or partridge, although I know perfectly well that we should have many orders for this game if we were allowed to sell it off the ice, where it might have reclined for a year. where it might have reclined for a year.

And there would be only one impulse to order it. It costs more. "Last month I had to warn a guest who was ordering dinner against the asparagus. It would have cost him \$1,50 a portion and there would have been seven stalks ! each diner. And there would not have be the least taste of asparagus in it. He looked rather wounded. That was a month ago, before the supply was what it is to-day. I finally persuaded him to take something in season—saleful. in season—salsify, or oyster plant as it called here, cooked as our chef prepares it until it is like a deliciously browned fried oyster. He rebelled at first against what he called such a common dish, but congratulated me afterward.

"In the scramble to order something exotic and expensive, the things that are so good just now in the early spring season are overlooked. Strawberries are, of course, without flavor as yet and asparagus he far little of its traditional taste. But and string beans are almost as good as ever will be. There are also meats which at this season are better than at any other time. Sometimes I pity my patrons that they do not order lamb steak, for instance, just at the moment it is most tender and delicious. Of course American neglect of veal is a national trait. independent of the season, and something that I cannot help. All the same, it seems very arbitrary in a nation to have shut itself off from the delights of roast veal and the other attentions. lights of roast veal and the other attractive ways of preparing this meat, which is

good just now.
"So are broiled chickens, but why in the "So are broiled chickens, but why in the world should there be no other way of cooking a chicken but by broiling or roasting it? Can Americans not accustom themselves to the delights of a chicken saute in the many ways possible? Then must potatoes be eternally fried or mashed? We rarely receive an order for them in any other way, although they may be occasionally ordered in a soufflé. But pommes Anna, which are broiled and cut into pieces and then baked in a pan until they are hard and brown on top, and pommes Savogred. and brown on top, and pommes Sav in which the top is covered with chee also good. These are only two ways out also good. These are only two ways out of many of cooking potatoes that Americans never think of ordering. If they did there would be less demand for green peas in January and similar out of season luxuries. We can never sell among our desserts rhubarb tarts after the rhubarb once gets to have any real flavor. They are very popular so long as rhubarb is a tasteless and costly dish

The average New Yorker orders too few things or knows too few things to order. Once he has extended his knowledge of dishes and food he will learn that a good chef is not disabled by the seasons. He can make good things to eat at any period of the year from what that time of the year from the year from what that time of the year from the of the year from what that time offers, or he doesn't know his business

> Caught Big Salling Fish. From the Washington Post. 1.

Louis Weaver of this city returned from with him a 90 pound sailing fish, which he landed with a hook and line after thirty-five inutes of sport.
This is said to be the third fish of its kind.

ever caught in American waters, and Mr. Weaver has been busy since his return re-ceiving congratulations from his numerous fishing friends The monster will be turned over to the straithsonian Institution, which is without, specimen of this kind.